

Household Notes

SWEET MILK GRIDDLE CAKES.

Two cupfuls of flour, one level tablespoonful baking powder, two level tablespoonfuls of sugar, one-half level teaspoonful of salt, one and one-third cupfuls milk, one egg and two tablespoonfuls melted butter. Sift together the dry ingredients, add gradually the milk, then the egg well beaten and the melted butter. Beat thoroughly. Drop by spoonful on a greased hot griddle or frying pan.—New York Telegram.

LEMON OMELET.

Put the yolks of four eggs into a bowl with a tablespoonful of sugar. Beat until light, and add the grated rind of a lemon. Whip the whites of the eggs to a stiff froth and mix lightly with the yolks. Then stir in a fourth of a teaspoonful of baking powder. Pour in the omelet pan in which a tablespoonful of butter has been melted, and bake in a moderate oven for 10 minutes. When done, cut the omelet in half, put on a hot platter, with the following lemon jelly between the layers, and serve as quickly as possible.—New Haven Register.

BOILED EGGS.

Have ready a saucepan containing boiling water. Carefully put in with a spoon as many eggs as are desired. Put on a cover and push the pan to the back of the range, where the water will not boil. For a soft boiled egg leave in the water from six to eight minutes. For hard boiled, thirty or forty minutes. Ten minutes is the usual time allowed. Serve in a warm egg cup with a teaspoonful of butter and salt and pepper to season.—New York Telegram.

ORANGE CUSTARD.

Line a glass bowl with lady fingers split and stood on end. Then slice oranges, sprinkle with sugar; now bananas and nut meats. Repeat until your bowl is two thirds full. Then pour over all a custard made of one pint of sweet milk scalded, with the yolks of two eggs, one cup of sugar, and one tablespoon of cornstarch. Pour this over your fruit in dish and let cool. Beat whites of eggs with two tablespoons pulverized sugar and spread on top. Set in oven to brown. Serve with whipped cream cold.—New York World.

CHOCOLATE ALMONDS.

Blanch the almond meats by pouring boiling water over them and letting them stand a few moments. Turn the hot water off and cover with cold, when the skin may easily be rubbed off between the thumb and forefinger. Break some sweet chocolate into small pieces, put into a dish and set in a large pan of hot water. When the chocolate is melted, put a blanched nut meat on the point of a skewer or darning needle, or use a candy dipper, and dip into the melted chocolate. Then lay on oiled paper to cool. When the chocolate coating becomes set dip a second time. Flavor the melted chocolate with vanilla, if desired.—New York Telegram.

HOUSEHOLD HINTS.

Finely-chopped capers sprinkled over the top of the fish salad are an improvement.

A large pinch of salt put in the tank of a coal oil lamp will cause the lamp to give a better light.

The little china jars in which beef tea and other such products are packed should be saved, as they make excellent molds for jellies and pressed meats.

Photographs that have become soiled by greasy fingers may be cleaned with fine talcum powder.

To keep away moths, sprinkle black pepper in the bottom of the bureau drawers and then cover them with newspaper.

To wash off a price mark that sticks to china or bric-a-brac try a little lemon and salt mixed together.

For cream toast stir one tablespoonful of flour into one tablespoonful of melting butter, cook three minutes longer, add, little by little, two cups of milk just brought to a boil, stirring all the time and until smooth. Let simmer while toasting the bread. Soak the slices of toast thoroughly in salted boiling milk, put in a dish and pour the cream over.

If you cannot afford marron sauce for pouring over vanilla ice cream, did you ever try preserved tomatoes? It is as pretty as it is delicious.

Scalloped oysters are much better if cooked in individual dishes rather than in a pudding dish. Though somewhat troublesome to prepare they are best of all scalloped in their own shells, a half dozen being served on each plate.

One Egg Cake.—One egg well beaten, 1 cup of sugar, 2 large teaspoonfuls corn starch, 2 tablespoonfuls butter, 1 large spoonful extract lemon, 2 even teaspoonfuls cream tartar and 1 of soda dissolved in 1 cup milk, 2 cups flour beaten lightly.

Just as a nail brush takes the grime out of the lines of the hand more quickly than rubbing the two hands together does, so it will loosen the soil from bad spots on one's clothing on washing day.

Sugar is really a food rather than a condiment, but, as it stimulates the digestive organs, renders many watery vegetables, such as cucumbers, peas and spinach, more digestible, and gives a rich flavor to many sauces and dishes it should be used but sparingly; just enough to season, but not enough to sweeten.

To make a poached egg round put boiling water in deep saucepan into whirling motion by stirring round and round with a spoon, and drop the egg in the centre of the eddy.

A Frank Opinion.

Once a youth thought it his solemn duty to learn something about Henry James. So, to the great admiration of his frivolous friends, he picked up "The Wings of the Dove" and disappeared into its pages.

Two weeks later he was thinner, but still at it, when one of the aforementioned frivolous friends came into the room, and, for the first time, showed interest.

"Say," he observed, "is 'The Wings of the Dove' a collection of short stories or one long story?"

The deliver into James glanced up from the pages.

"One darned long story," he replied, throwing his whole soul into the words.—New York Times.

It Pays to Advertise.

"Johnny Jones, did you write that?" cried the angry teacher, surveying a notice on the blackboard, which read: "Johnny Jones can kiss more girls than any one in this room."

"Yes'm," said the imperturbable Johnny.

"Well, sir, you stay after school tonight," commanded the schoolma'am.

"I tell you fellows," said Johnny to his companions as he joined them after being "kept in" a half hour by the pretty school mistress, "it pays to advertise."—New York Times.

An addition of 1,500 pupils to the attendance roll of the various high schools in Chicago is reported to the Board of Education. This is an increase of 50 per cent over the record last year.

French Writer's Idea.

It is often woman who inspires us with the great things that she will prevent us from accomplishing.—Alexander Dumas.

The Mill and Factory Syndicate,

From 415 Broadway,

NEW YORK,

Opens Their Great BARGAIN GIVING SALE

Thursday, May 6th,

Sale Closes Monday Night, May 17th.

GOODS FROM THE MILL
Sold at Factory Prices

---AT THE---

Earnest Co's Big Store

220-222-224 Lemon Street, Palatka, Fla.

THIS BIG STOCK REINFORCED WITH MILL SHIPMENT WILL BE HANDED OUT TO THE PEOPLE OF THIS VICINITY AT FACTORY PRICES.

EVERYBODY KNOWS THE EARNEST COMPANY'S REPUTATION FOR SELLING ONLY GOOD MERCHANDISE, AND THEY PERSONALLY GUARANTEE EVERYTHING OFFERED.

THE MAN FROM THE MILL COMES TO SELL THE GOODS AND MAKES FACTORY PRICES ON ALL THE EARNEST COMPANY'S BIG STOCK.

Wash Goods==Ginghams

PERCALES, WHITE GOODS, MUSLINS, EMBROIDERIES, LACES, MUSLIN UNDERWEAR, SHIRT WAIST, SPRING SUITS, SKIRTS, HO-SIERY, GLOVES, FANS, UMBRELLAS, LACE CURTAINS.

TABLE LINENS, BED SPREADS, SHEETS, PILLOW CASES, TOWELS, BLEACHED AND BROWN MUSLINS.

EVERYTHING FACTORY PRICED FOR THIS BIG MONEY SAVING SALE.

REMEMBER

SALE LASTS TEN DAYS. YOU OWE IT TO YOURSELF TO ATTEND THIS SALE. YOU LOSE BIG MONEY IF YOU DO NOT COME. SEE OUR BIG TWO-PAGE CIRCULAR FOR FURTHER PARTICULARS.

IF YOU FAIL TO GET ONE, WRITE EARNEST CO., WHO WILL GLADLY MAIL YOU ONE.

COME AND BRING YOUR FRIENDS TO THE GREATEST MONEY SAVING SALE EVER GIVEN IN EAST FLORIDA.